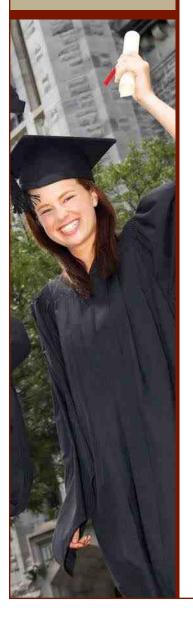


BANQUETS & CATERING



ANNIVERSARIES, GRADUATIONS **AND BIRTHDAYS**



Celebrate! Party in style

With flair, fun and fabulous food. Our staff will take care of the rest.

BUFFET STYLE

ENTREES

- HERB BUTTER CRUMB CHICKEN
- ROSEMARY DIJON CHICKEN
- ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS
- HOMEMADE MEATBALLS WITH GRAVY
- SLOW ROASTED ANGUS SIRLOIN
- SMOKED POLISH SAUSAGE WITH KRAUT
- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA
- MAPLE DIJON CHICKEN
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN CORDON BLEU
- ENCRUSTED MUSTARD CHICKEN
- LEMON ENCRUSTED COD
- OVEN ROASTED TURKEY BREAST / \$3*
- GRILLED OR SAUTEED SALMON / \$5*
- CAJUN BEEF TIPS / \$6*
- ENGLISH CUT ANGUS PRIME RIB / \$7*
- BEEF TENDERLOIN / \$8*

PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- BOW TIE PESTO ALFREDO
- BAKED LASAGNA VEGETARIAN STYLE OR MEAT / \$3*
- TORTELLINI WITH MEAT SAUCE. MARINARA OR PESTO ALFREDO / \$3*

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- VINTAGE CHEESY MASHED
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- OVEN ROASTED REDSKIN
- CHEF PETE'S CUBED CHEESY POTATO

VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- PRINCE EDWARD BLEND
- GOLDEN BUTTERED CORN
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPER / \$3*
- STEAMED BROCCOLI IN A LIGHT BUTTER SAUCE / \$3*
- FRESH ASPARAGUS COOKED IN A LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4*

Services also include:

- FRESH GARDEN SALAD WITH HOUSE DRESSING
- WARM ROLLS AND BUTTER
- ASSORTED SODAS AND JUICE
- COFFEE AND TEA
- CUTTING AND SERVING YOUR CAKE

4 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$6.95*
- OPEN STANDARD BAR / \$8.95*
- OPEN PREMIUM BAR / \$9.95*
- CASH BAR AND/OR BAR TAB AVAILABLE BARTENDER FEE \$150

Add a special touch...

- SEASONAL FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- IMPORTED CHEESES AND CRACKERS
- THREE CHEF SELECT SALADS

ADD ON FOR \$3.95 PER PERSON

CHOICE OF TWO ENTREES

\$27.95 PER PERSON (SUNDAY-THURSDAY)

\$29.95 PER PERSON (FRIDAYS)

\$33.95 PER PERSON (SATURDAYS)

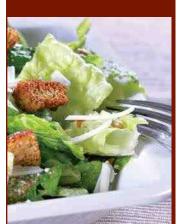
* ADD PER PERSON TO BASE PRICES

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT



All prices subject to 20% service fee and 6% sales tax.







FAMILY STYLE DINNER

SALAD CHOICE OF ONE

- GARDEN SALAD WITH HOUSE DRESSING
- CAESAR SALAD WITH DRESSING
- MICHIGAN CHERRY SALAD / \$2*

PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- TORTELLINI WITH MARINARA SAUCE, ALFREDO, PESTO ALFREDO / \$3*

ENTREES CHOICE OF TWO

- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA
- MAPLE DIJON CHICKEN
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- CHICKEN CORDON BLEU
- ENCRUSTED MUSTARD CHICKEN
 WITH A BASIL CREAM SAUCE
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOTHERED BREADED PORK CHOPS
- LEMON ENCRUSTED COD
- CITRUS GLAZED SALMON / \$5*
- CAJUN BEEF TIPS / \$6*
- BEEF TENDERLOIN MEDALLIONS
 WITH WILD MUSHROOM BORDELAISE / \$8*

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- VINTAGE CHEESY MASHED
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- CHEF PETE'S CUBED CHEESY POTATO

VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- GOLDEN BUTTERED CORN
- PRINCE EDWARD BLEND
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, ROASTED RED PEPPER / \$3*
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$3*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4*

Services also include:

- WARM ROLLS AND BUTTER
- ASSORTED SODAS, JUICE, COFFEE, TEA
- CUTTING AND SERVING YOUR CAKE

4 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$6.95*
- OPEN STANDARD BAR / \$8.95*
- OPEN PREMIUM BAR / \$9.95*
- CASH BAR AND/OR BAR TAB AVAILABLE BARTENDER FEE \$150

\$32.95 PER PERSON (SUNDAY-THURSDAY)

\$34.95 PER PERSON (FRIDAYS)

\$38.95 PER PERSON (SATURDAYS)

* ADD PER PERSON TO BASE PRICES

Add a special touch...

- SEASONAL FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- IMPORTED CHEESES AND CRACKERS
- THREE CHEF SELECT SALADS

ADD ON FOR \$3.95 PER PERSON

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

All prices subject to 20% service fee and 6% sales tax.

Contact one of our Event Coordinators and begin planning your event ...

WEDDINGS REHEARSAL DINNERS SHOWERS SEMINARS BAPTISMS COMMUNIONS GRADUATIONS
ANNIVERSARIES CORPORATE MEETINGS OPEN HOUSES SCHOOL EVENTS SPORTS BANQUETS REUNIONS
FUNERAL / MEMORIAL LUNCHEONS BIRTHDAYS HOLIDAY EVENTS BAR AND BAT MITZVAHS



586.415.5678 (FAX) 586.293.3242 31816 UTICA RD FRASER, MI 48026 SALES@VINTAGEHBC.COM